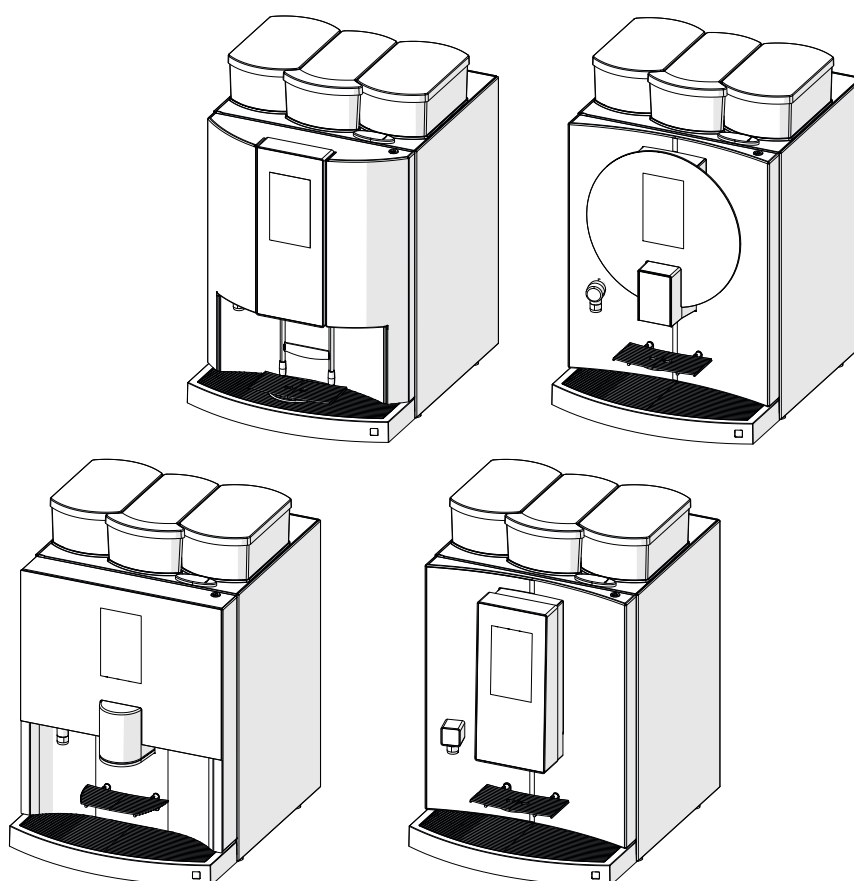


Siamonie 01

Hot drinks vending machine from Sielaff



Cleaning Instructions **GB**

1.	Cleanliness	5
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2.	Cleaning	6
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2.1.	Cleaning list	6
2.2.	Daily maintenance	7
2.2.1.	Brewing unit.....	7
2.2.2.	Milk system, Brewer, Mixer cup (Run cleaning programme)	7
2.2.3.	Grounds container and waste water container	9
2.2.4.	Drip tray and drip grid	9
2.2.5.	Cup shelf	9
2.2.6.	Drinks outlet.....	10
2.2.7.	Coffee funnel.....	10
2.2.8.	Milk container (for fresh milk only)	10
2.3.	Weekly maintenance	11
2.3.1.	Milk frother (for fresh milk only).....	11
2.3.2.	Instant product slides	11
2.3.3.	Mixer unit	11
2.3.4.	Underside of the brewer	12
2.4.	Monthly maintenance	13
2.4.1.	Baffle plate.....	13
2.4.2.	Direct drainage.....	13
2.5.	Three-monthly maintenance	14
2.5.1.	Rinse steam boiler (for fresh milk only).....	14
2.6.	Six-monthly maintenance.....	15
2.6.1.	Instant containers	15
2.6.2.	Bean container	15

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In addition SIELAFF reserves the right to update this publication and make changes to it, without entering into the obligation to inform any person of these changes.

Modifications

The text, images and data correspond to the technical status of the vending machine when this operating guide was printed. We reserve the right to make changes due to future development.

Models

Please note that these operating instructions cover different vending machine models. For this reason some of the information may not apply to your vending machine.

These cleaning instructions apply to the different machine variants as follows:

- Siamonie 01
- Siamonie Touch 01
- Siamonie ML01
- Siamonie AD01
- Siamonie PU01

NOTE

These cleaning instructions as well as the displays on your Siamonie's touchscreen always depict a Siamonie Touch 01

Software version

HMI ≥ 1.2.13r8670
VMC ≥ MSAGs926.pat

Availability of instructions

In order to ensure safe use of the machine, the operating instructions must always be made accessible to the operator. They should be kept in an easily accessible place so that they can be consulted at any time.

Address

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	www.sielaff.com	

Cleaning personnel must clean the machine daily. There are further cleaning tasks that only have to be carried out weekly and semi-annually and some that only have to be carried out as required.

1. Cleanliness

The operator of the vending machine is ultimately responsible for its cleanliness and this should be observed by the cleaning personnel.

When working on the drinks vending machine general hygiene requirements must be observed::

- Wash hands thoroughly and disinfect them before handling foods.
- Only use food-safe cleaning agents that have been authorized by Sielaff to clean the machine.
- After cleaning, do not touch parts that come in contact with food.
- Avoid sneezing and coughing when handling open food products.
- Products that have been opened must be properly closed and stored safely.
- Any product remains must be removed
- Store products separately in a cool and dry area

In order to provide a drink quality, which meets the most stringent hygiene standards, it is most essential that the prescribed cleaning intervals are followed.

Thorough and regular cleaning and/or maintenance can be carried out in a relatively short amount of time and at little expense.



CAUTION!

CAUTION! Perishable foods!
Danger of food poisoning and illness!

- Please adhere to the best before dates of products specified by the manufacturer
- Replace expired products promptly with products having a valid best before date.
- Do not use products with an elapsed "best before date"
- Do not use products that are about to reach their best before date
- Only use products suitable for vending machines.
- Only use **pre-chilled, fresh milk every day**



ATTENTION!

Cleaning temperature too high! Damage to the plastic parts!

- When cleaning plastic machine parts do not exceed 65°C
- Liquids in excess of 65°C can damage the drip tray
- Throughout the whole of the cleaning programme the cleaning container must be underneath the drinks outlet
- When using the direct run-off do not allow any hot liquids above 65°C to run into the drip tray



NOTE

Completed cleaning and maintenance work should be entered in a cleaning log.



ATTENTION!

Do not use abrasive cleaning products or any containing chlorine to clean the vending machine!

2. Cleaning

2.1. Cleaning list

Daily maintenance

Component	Action	Chapter	Cleaning aids
Brewing unit	Remove coffee powder from the outside	2.2.1 on page 7	Brush
Milk system (* FM only), brewer, mixer cup	Run cleaning program	2.2.2 on page 7	Cleaning solution Cleaning tablet
Grounds container and waste water container	empty and clean	2.2.3 on page 9	Detergent, cloth
Drip tray, drip grid	empty and/or clean	2.2.4 on page 9	Detergent, cloth
Cup shelf	clean	2.2.5 on page 9	Cleaning solution
Drinks outlet	take apart and clean	2.2.6 on page 10	Detergent, cloth
Coffee funnel	clean	2.2.7 on page 10	Detergent, cloth
Milk container (* FM only)	clean	2.2.8 on page 10	Detergent, cloth

Weekly maintenance

Component	Action	Chapter	Cleaning aids
Milk foamer (* FM only)	clean more frequently	2.3.1 on page 11	Sielaiff milk cleaner
Instant product slide	clean	2.3.2 on page 11	Brush (if necessary use detergent, cloth)
Mixer unit	take apart and clean	2.3.3 on page 11	Detergent, cloth
the underside of the brewer	clean	2.3.4 on page 12	lukewarm water
Housing exterior	clean		damp cloth

Monthly maintenance

Component	Action	Chapter	Cleaning aids
Baffle plate	clean	2.4.1 on page 13	Detergent, cloth
Direct run-off (optional)	clean	2.4.2 on page 13	Detergent, brush

Three-monthly maintenance

Component	Action	Chapter	Cleaning aids
Rinse the steam boiler (* FM only)	Activate cleaning programme	2.5.1 on page 14	Large container

Six-monthly maintenance

Component	Action	Chapter	Cleaning aids
Instant containers	clean all components	2.6.1 on page 15	Detergent, cloth
Bean container	clean	2.6.2 on page 15	Detergent, cloth

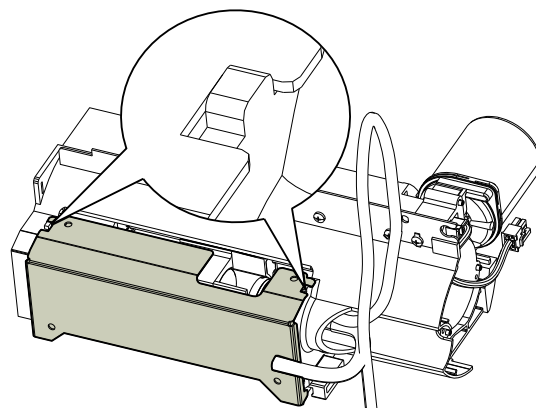
* fresh milk versions

2.2. Daily maintenance

2.2.1. Brewing unit

1. Open the machine door
2. Lift the brewer cover slightly and then fold forward a little so that the upper side of the brewer is visible
3. Clean the top of the brewer with a brush to remove coffee powder residue
4. Replace the cover on the brewer

Attention: The brewer cover must be correctly mounted (see diagram)!



2.2.2. Milk system, Brewer, Mixer cup (Run cleaning programme)



ATTENTION!

The cleaning solution is an irritant to eyes and skin. The cleaning solution should not be handled by children. If it comes in contact with eyes, rinse thoroughly immediately with water and seek medical attention.



NOTE

The cleaning programme lasts in total approx. 11 minutes (with fresh milk) and around 6 minutes (without fresh milk).

If the cleaning program is interrupted or terminated prematurely an information message appears. The cleaning program must be re-started.

Only use cleaning agents that have been authorized by Sielaff for cleaning the machine:

402.00.919.00 - Cleaning tablets

998.00.119.57 - Cleaning agent for milk frother



CAUTION! Hot liquids!

What is cleaned?

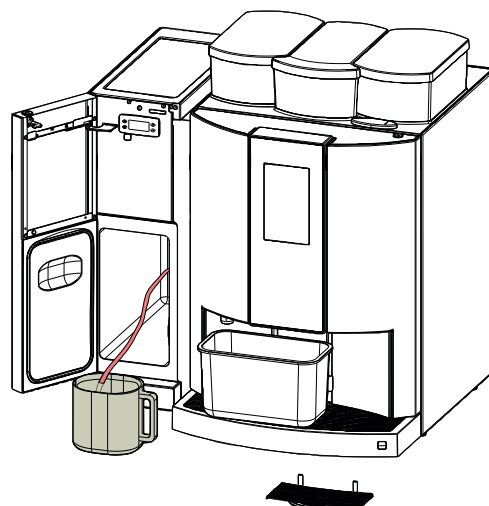
The milk system (only for fresh milk versions), the brewer and the mixer cups are cleaned.

Cleaning solution for fresh milk system

If fresh milk is used, a cleaning solution must be prepared.

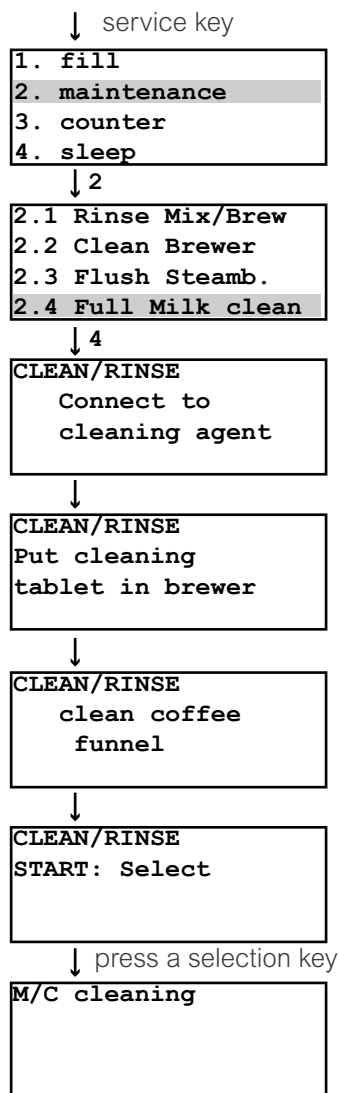
Only for fresh milk versions: Preparing the cleaning solution

1. Add 50ml of the cleaning concentrate to the jug
2. Then fill up the jug with lukewarm water
3. Remove the milk intake tube (red tube) from the milk container
4. Put the milk intake tube into the cleaning solution (jug)



Siamonie 01

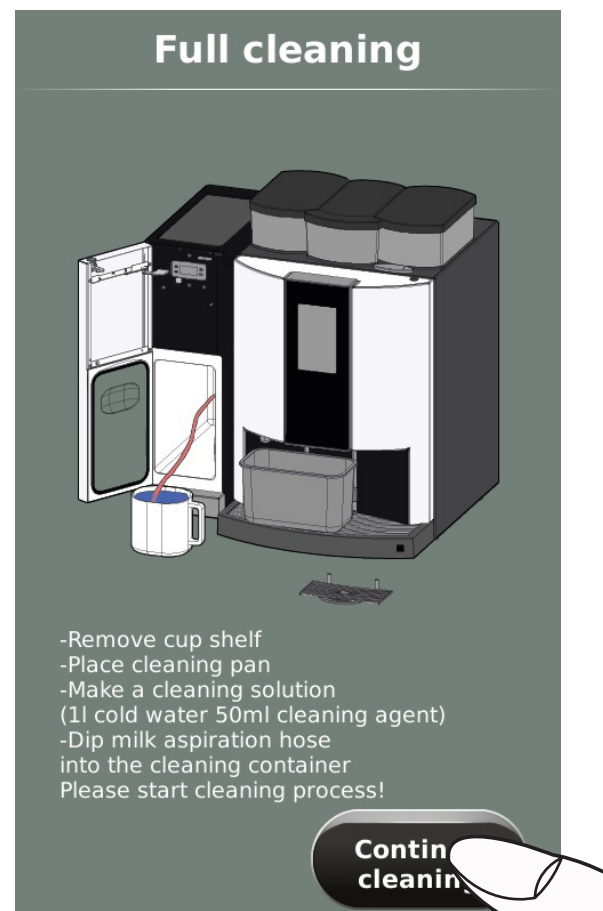
1. To remove the cup shelf push the two sleeves upwards and remove the cup shelf from the front
2. Place the black cleaning bowl under the drinks outlet. Press the service-short menu button
3. Press selection 2 [2. maintenance]
4. Press selection 4 [2.4 Full Milk clean]
5. The following messages appear one after the other



6. Open the coffee powder/tablet slot and add a cleaning tablet.
7. Press any selection key.
8. Full clean commences
9. After a while you need to open the machine door and empty the waste water container and residual water container

Siamonie Touch 01 / AD01 / ML01 / PU01

1. To remove the cup shelf push the two sleeves upwards and remove the cup shelf from the front
2. Place the black cleaning bowl under the drinks outlet
3. Touch the service short menu button 
4. Touch [Cleaning...]
5. Touch [Start full cleaning]
6. Touch [Start cleaning]



7. A pre-rinse is carried out. Please wait for a moment
8. You will be prompted to add a cleaning tablet to the brewer. Open the coffee powder/tablet slot and add a cleaning tablet. Touch [Cleaning tablet inserted]
9. Touch [Continue cleaning]
10. Full clean commences
11. After a while you need to open the machine door and empty the waste water container and residual water container

Only for fresh milk versions:

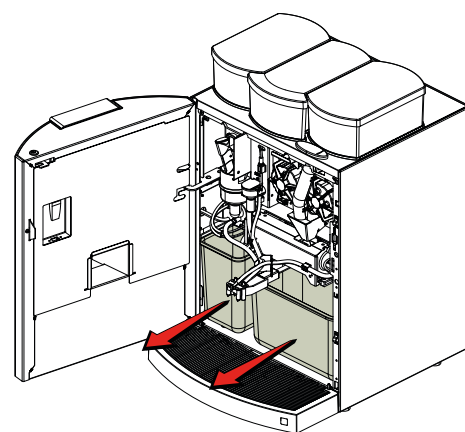
10. Remove the milk intake tube from the jug clean the tube with a damp cloth and detergent
11. Fill the milk container with fresh milk and place the milk intake tube into the milk container. Close the fridge door

Only for fresh milk versions:

12. Remove the milk intake tube from the jug Clean the tube with a damp cloth and detergent
13. Fill the milk container with fresh milk and place the milk intake tube into the milk container. Close the fridge door

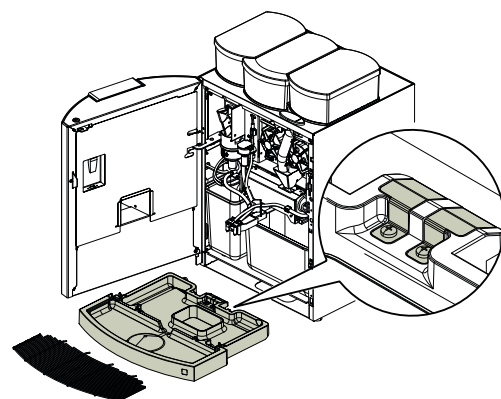
2.2.3. Grounds container and waste water container

1. Open the machine door
2. Remove the grounds container and waste water container
3. Empty the waste water container and clean it using a cloth and detergent
4. Put the waste water container back into the machine
5. Remove the plastic bag containing the coffee grounds from the grounds container. Place a new plastic bag into the grounds container and place the container back into the machine. Please ensure that when returning the grounds container to the machine it touches the contact switch.
6. Finally re-set the counter for the grounds container



2.2.4. Drip tray and drip grid

1. Open the machine door
2. Remove the drip tray.
3. Clean the drip tray and drip grid using a cloth and detergent
4. Make sure that the drip tray contacts are completely dry
5. Place the drip grip back onto the drip tray



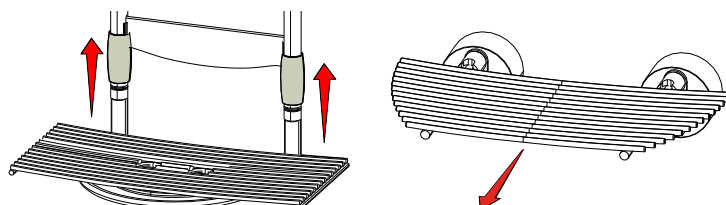
2.2.5. Cup shelf

Siamonie Touch 01, Siamonie 01

Remove the cup shelf by pushing both sleeves (see diagram) upwards. Give the cup shelf a thorough clean. Place the cup shelf into the holder and push both sleeves downwards, in order to lock the cup shelf in place.

Siamonie AD01 / ML01 / PU01

Remove the cup shelf by pulling it forwards out of its holder. The cup shelf is held by 2 magnets.

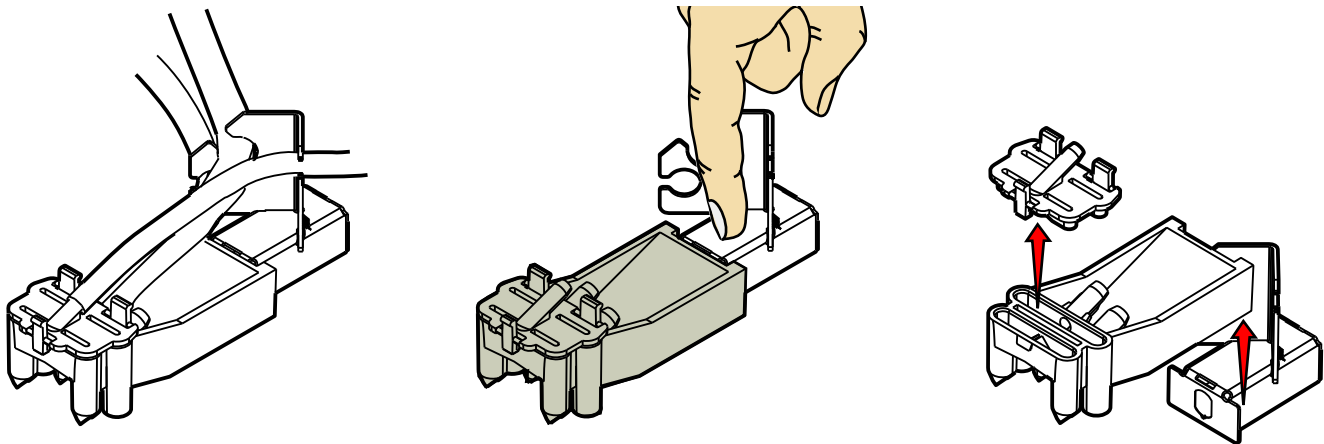


NOTE: As an option the cup shelf can be secured with a knurled screw. To remove the cup shelf, the door must be opened and both knurled screws removed.

2.2.6. Drinks outlet

1. Disconnect all pipes fitted to the drinks outlet. Note the pipe layout
2. The drinks outlet can be slid in an upwards direction out of the guide. At the same time, using your finger press the mounting downwards, so that you can remove the outlet from the guide.
3. Clean the drinks outlet thoroughly with a cloth and detergent
4. To re-fit proceed in reverse order

Tip: The drinks outlet can be cleaned in the dishwasher at max. 65°C.

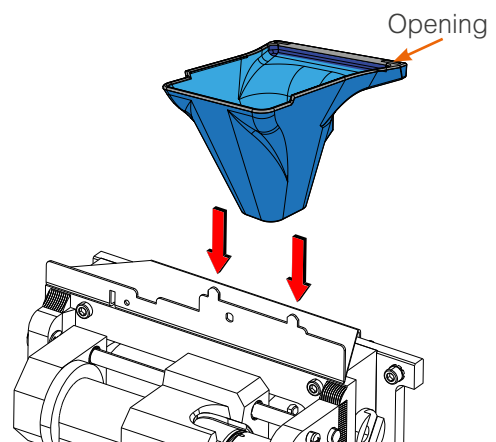


2.2.7. Coffee funnel

Clean the coffee funnel daily using a brush, and weekly using hot water and detergent, then rinse with running hot water.

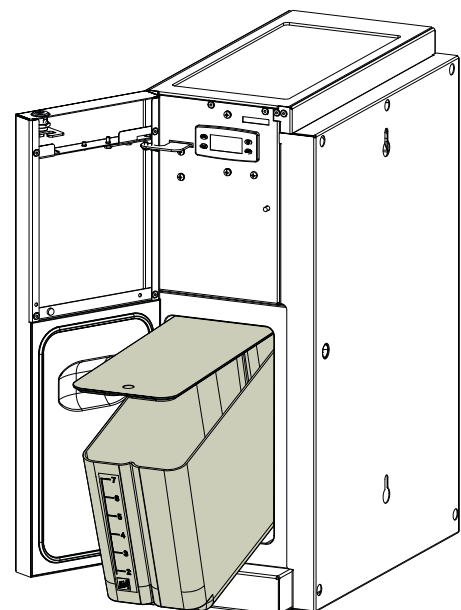
Make sure that the coffee funnel is completely dry after cleaning.

The coffee funnel can be easily removed in an upwards direction. It is only held in by two lugs. Make sure that the coffee funnel is mounted correctly after cleaning.



2.2.8. Milk container (for fresh milk only)

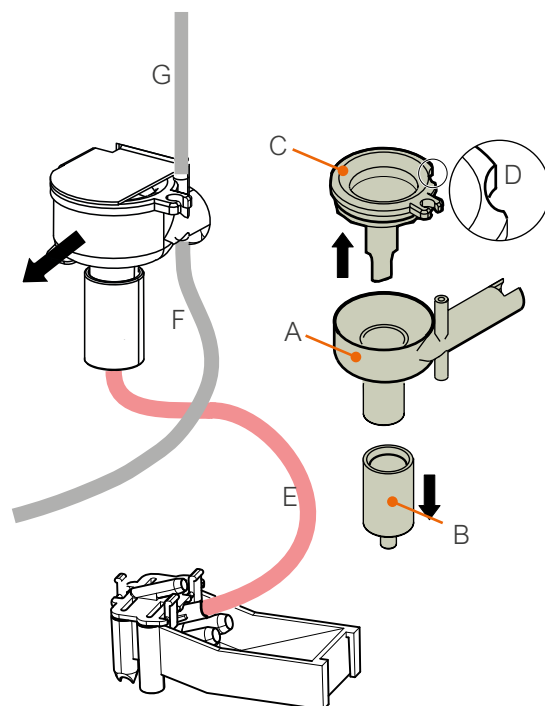
1. Open the chiller door
2. Remove the milk container whilst pulling out the tube.
3. Remove the cover
4. Empty the milk
5. Thoroughly clean the milk container. Rinse the container thoroughly with clear water.
6. Fill with fresh, **pre-chilled** milk. Return the milk container to the fridge and insert the tube through the opening in the lid



2.3. Weekly maintenance

2.3.1. Milk frother (for fresh milk only)

1. Open the machine door
2. Pull the three hoses off the milk frother (E, F, G). Pull the milk frother A firmly out of its holder (important: do not twist the milk frother!)
3. Remove the cover C and the sleeve B from the milk frother.
4. Recommendation: Place the components in cleaning solution (Sielaß milk cleaner) for approx. 20 minutes.
5. Rinse all components thoroughly with clear water. Assembly: Align the cover C with the notch D on the vertical support. Press the cover evenly onto the milk frother. The cover must be fitted evenly; the sealing ring must not be pinched. Tip: Moisten the seal with water!
6. Firmly attach the sleeve B to the bottom of the milk frother.
7. Press the complete milk frother A into the retaining bracket. Take care to fit correctly.
8. Reconnect all hoses.
9. Check that it is working properly by test vending a milk product.



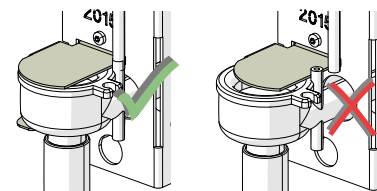
- A Milk frother
- B Sleeve with o-ring
- C Cover
- D Notch, groove
- E Milk frother tube
- F Milk inlet tube
- G Air pipe

2.3.2. Instant product slides

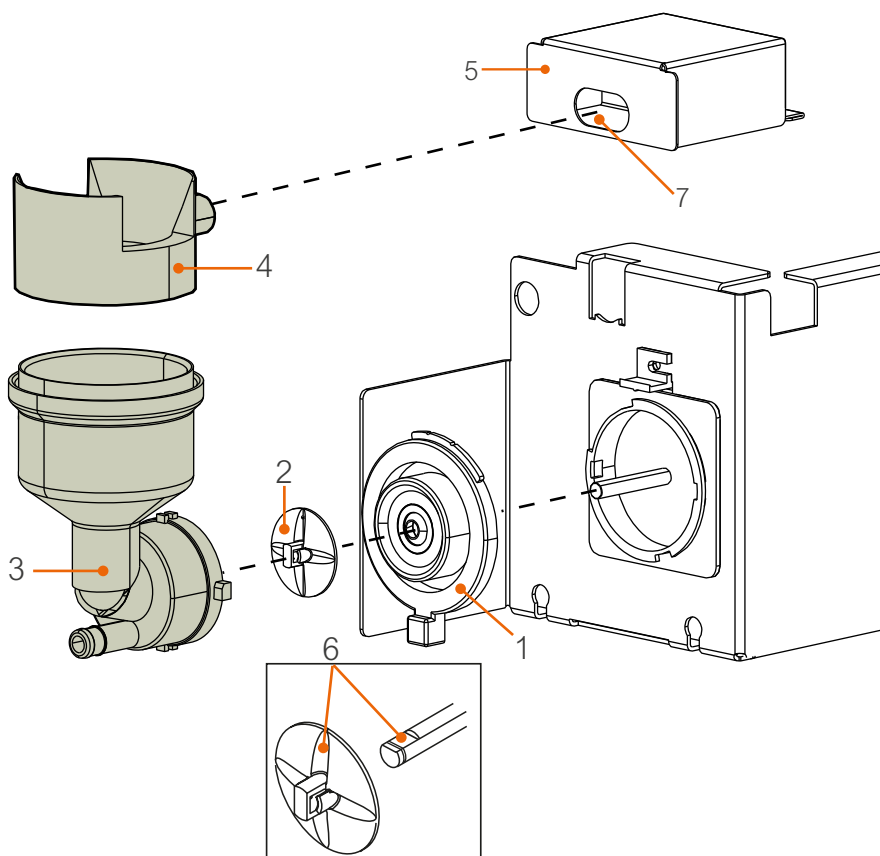
Using a soft brush remove any residue from the instant product slides. Use a damp cloth for any stubborn staining. Dry the instant product slides thoroughly afterwards.

2.3.3. Mixer unit

1. Push up the instant product slides
2. Take out the instant mix containers
3. Pull the outlet pipe off the mixer housing.
4. Turn the green flange anti-clockwise to the next locking position.
5. Pull off the mixer housing with the air extraction forwards.
6. Pull the mixer paddle off the axis.
7. Turn the green flange anti-clockwise to the next locking position.
8. Pull the green flange off the axis.
9. Remove the baffle plate.
10. Clean the baffle plate, the mixer housing, the mixer air extraction, the flange, and the mixer paddle thoroughly with hot water and detergent. Then rinse the components under hot running water and dry well with a clean tea towel.
11. Replace all components in reverse order. Make sure that the mixer paddle is correctly positioned (as marked, the mixer paddle must be aligned with the flat area on the axis!).
12. Replace the instant mix containers and centre the instant product slide on the mixing cup.
13. Open the instant product slide and then connect the outlet pipe.



- 1 Flange
- 2 Mixer paddle
- 3 Mixer housing
- 4 Mixer air extraction
- 5 Baffle plate
- 6 Marking mixer paddle/
Flat area
- 7 Air extraction

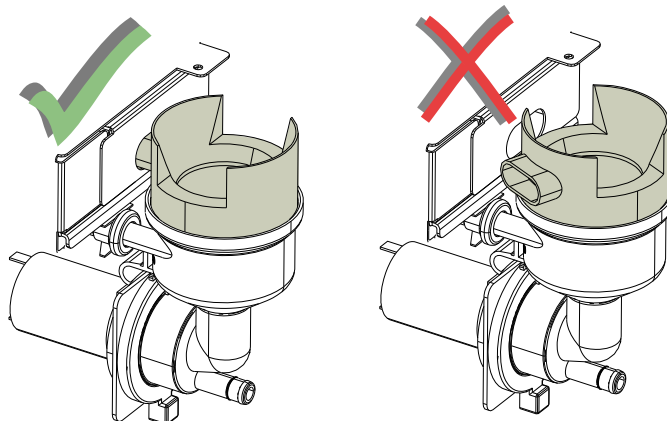


Installing the mixer housing



ATTENTION!

When installing the mixer housing pay attention that the air extraction from the mixer housing reaches into the air extraction channel on the machine.



2.3.4. Underside of the brewer

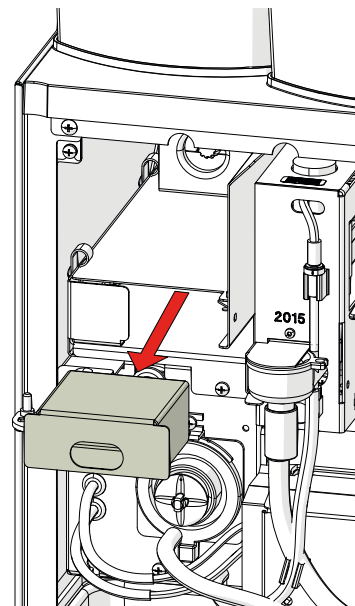
Clean the underside of the brewer weekly with a cloth and lukewarm water. Do not use any detergent.

2.4. Monthly maintenance

2.4.1. Baffle plate

1. Push up the instant product slides. Remove all instant containers.
2. Remove all the tubes on the mixer housing.
3. Remove the mixer housing.
4. Pull the baffle plate out forwards
5. Open up the baffle plate and clean thoroughly
6. Also clean the duct, into which the baffle plate is fitted

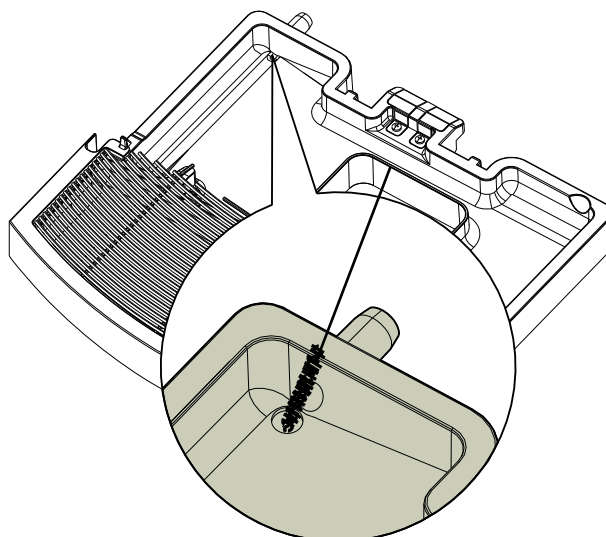
To re-fit proceed in reverse order.



2.4.2. Direct drainage

As an option your machine can be fitted with direct drainage. It is therefore no longer necessary to empty the drip tray. The direct drainage can either be connected underneath or at the back. A brush is required for cleaning.

1. Open the machine door
2. Remove the drip tray including the grid
3. Clean the direct drain as well as the tube guides with a brush.



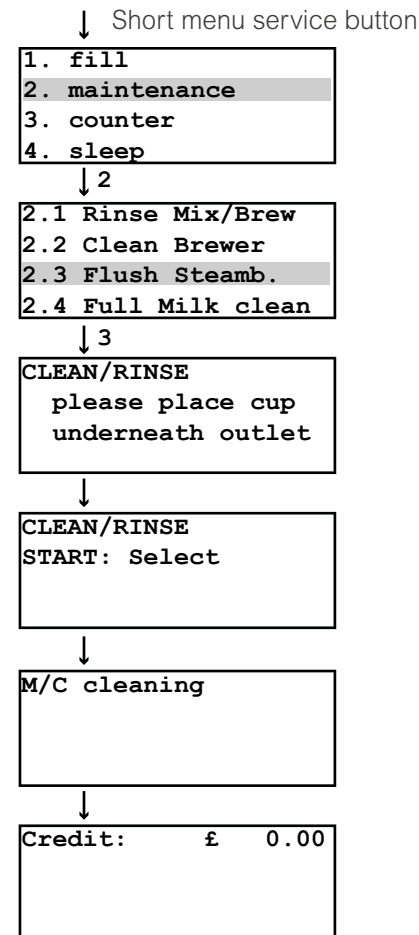
NOTE

Before inserting the drip tray, ensure that both drip tray contacts are dry!

2.5. Three-monthly maintenance

2.5.1. Rinse steam boiler (for fresh milk only)

Siamonie 01



1. Press the short menu service button
2. Press selection 2 [maintenance]
3. Press selection 3 [Flush Steamb.]
4. Remove the cup shelf
5. Place the black cleaning bowl under the drinks outlet.
6. Press any selection key.
7. The steam boiler rinsing commences. Approx. 1.5 litres of hot water is dispensed. The steam boiler rinse takes about 5 minutes.

Following the steam boiler rinse the machine produces a large quantity of steam. Then the machine is ready for operation again

Siamonie Touch 01 / AD01 / ML01 / PU01



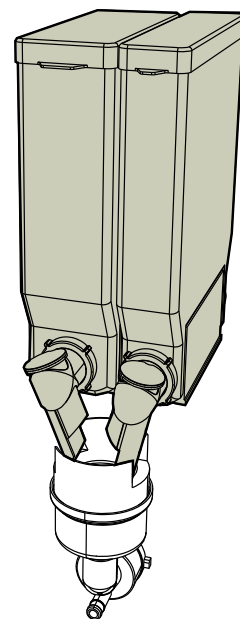
1. Touch  to activate the service short menu.
2. Touch [Cleaning...]
3. Touch [Flush steam boiler]
4. Remove the cup shelf
5. Place the black cleaning bowl under the drinks outlet.
6. Touch [Start flushing]
7. The steam boiler rinsing commences. Approx. 1.5 litres of hot water is dispensed. The steam boiler rinse takes about 5 minutes.

Following the steam boiler rinse the machine produces a large quantity of steam. Then the machine is ready for operation again

2.6. Six-monthly maintenance

2.6.1. Instant containers

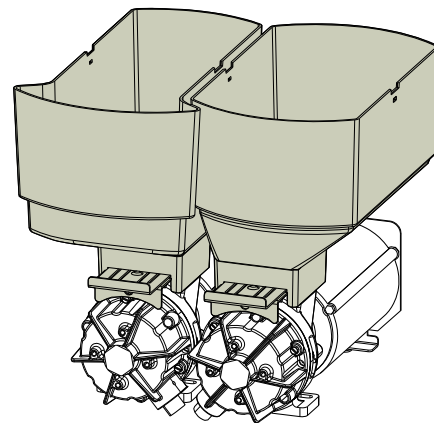
1. Remove the cover from the instant product containers
2. Push the instant product slides up. This prevents instant powder from falling out of the instant containers
3. Lift the instant mix containers forward so that the locking pin is released.
4. Pull the instant mix containers slightly forwards so that the mechanical connection behind them is detached. When the container is released it can be taken out from the top.
5. Empty the containers and knock out the dry material.
6. Clean the instant containers with hot water and detergent. Rinse these out with running hot water.
7. Dry the containers well with a clean tea towel/disposable cloth. The containers must be completely dry.
8. Before putting the cleaned instant containers back, clean and dry the stainless steel base plate..
9. Refill products (Wash your hands prior to filling. Avoid direct contact with the instant mix powder) and replace the containers correctly.
10. Align the instant product slides with the centre of the mixer cup



2.6.2. Bean container

The bean containers should be cleaned semi-annually.

1. Open the machine door
2. Put the service key into the door contact switch. **WARNING:** moving components inside the machine
3. Remove the bean container cover
4. Push both of the locking sliders on the bean containers in as far as they will go
5. Recommendation: Allow the grinders to partly run empty with the service function [10M] and [11M] in order to avoid the beans from falling out of the grinder funnels.
6. Loosen the fixing screw and remove the bean containers.
7. Clean the bean containers with hot water and detergent, and rinse them with running hot water.
8. Dry the containers well with a clean tea towel/disposable cloth. The bean containers must be completely dried.
9. Position both bean containers correctly. Tighten the fixing screw.
10. Refill with beans
11. Pull both locking sliders forward in order to fill the grinders.



Sielaff – we met at the vending machine!

Sielaff is one of the leading worldwide brands for sustainable and successful vending machine solutions.

You probably are already familiar with our product ranges from hot drinks machines to snack machines. Since 1886 we have been developing and manufacturing state-of-the-art vending machines, which are in use worldwide, working day in, day out and effortlessly serving high volumes of customers.

“Made in Germany” applies without exception to the whole product range at Sielaff.

The highest quality, knowledgeable service team and personal customer service are our strengths and your benefits.

See for yourself.

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